

FOOD SERVICE



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The Food Service Program is a 14-week program, with six weeks of training at the WTC, followed by an eight week internship at a local business.

TRAINING INCLUDES:

- Customer service skills
- Food handling and food preparation skills
- Kitchen safety
- Equipment safety and operation
- Food safety and ServSafe principles
- Cleaning and sanitation
- Weights and measurements
- Food portions and nutrition
- Cash register operation and order taking

PROGRAM REQUIREMENTS:

- Good communication skills
- Being tactful and working well with others
- Able to follow verbal instructions
- Able to stand for long periods of time
- Able to lift and carry heavy trays and food containers
- Able to stoop, bend and stretch

Contact your DORS Counselor or local DORS office for more information.
www.dors.maryland.gov

